CLAIMS LISTING

1. (cancelled)

2. (currently amended) The foodstuff according to claim ~~1~~ 18, characterized in that the hydrolysis rate (Ho) is constant or nearly constant for at least 10 min, and the constant hydrolysis rate measures <600%/h.

3. (canceled)

4. (currently amended) The foodstuff according to claim ~~1~~ 18, characterized in that the DSC melting point of the crystallites in the starch network is >70°C.

5. (canceled)

6. (cancelled)

7. (currently amended) The foodstuff according to claim ~~6~~ 18, characterized in that a temperature T=To +150°C is not exceeded following completed network formation at a later point in the manufacturing process, wherein To as a function of Wo is specified in the correlation between To and Wo.

8. (currently amended) The foodstuff according to claim ~~1~~ 18, characterized in that the foodstuff

   a) is manufactured in ~~the~~ a pellet-to-flakes extrusion-cooking process or a variant thereof, and conditioning to establish ~~a~~ the starch network is performed before and/or during and/or after puffing-toasting; or

   b) is manufactured in ~~the~~ a direct-expansion extrusion-cooking process or a variant thereof, and conditioning is performed to establish ~~a~~ the starch network after puffing-toasting; or

c) is manufactured out of flaking grits, and conditioning to establish the starch network to establish a starch network is performed before flaking and/or during and/or after an ensuing procedural step; or

d) is manufactured in a baking process, wherein conditioning is performed during and/or upon finished baking and/or after baking.

9. (currently amended) The foodstuff according to claim ~~1~~ 18, characterized in that the foodstuff is selected from the following groups: Flaked and puffed cereals, snacks, crisps and sticks; chips, Pringles, baked snacks, deep-fried snacks; biscuits, crackers, zwieback, bread, flaked and granulated potato, animal food, in particular pet food.

10. (currently amended) The foodstuff according to claim ~~1~~ 18, characterized in that the foodstuff has an improved crispiness and/or a longer-lasting freshness.

11. (currently amended) The foodstuff according to claim ~~6~~ 18, characterized in that the difference Tk-To relative to the reference temperature ranges from 35-135.

12. (currently amended) The foodstuff according to claim ~~6~~ 18, characterized in that the difference Tk-To relative to the reference temperature ranges from 50-120.

13. (currently amended) The foodstuff according to claim ~~6~~ 18, characterized in that the difference Tk-To relative to the reference temperature ranges from 70-100.

14. (previously presented) The foodstuff according to claim 7, characterized in that the temperature is T = To + 135°C.

15. (previously presented) The foodstuff according to claim 7, characterized in that the temperature is T = To + 120°C.

16. (previously presented) The foodstuff according to claim 7, characterized in that the temperature is T = To + 100°C.

17. (cancelled)

18. (new) A slowly digestible, starch-containing foodstuff, comprising:

3-60% by weight, relative to entire starch, short-chain amylose with a polymerization level of < 300; and

at least one basic starch;

wherein said foodstuff comprises a starch network with linking points formed by crystallites having a DSC melting point (T_p) of > 60°C;

wherein said starch network is generated in situ during the manufacture of said foodstuff by mixing said basic starch and said short-chain amylose followed by conditioning;

wherein in a first step said base starch is set to an at least partially gelatinized or at least partially plasticized state via extrusion, in which state said short-chain amylose is molecularly disperse in said basic starch and subsequently from said prepared state, in which at least a portion of said basic starch is amorphous wherein said network formation is triggered by said conditioning;

wherein said conditioning is performed at a conditioning temperature T_k, at a water content W_o and a conditioning time of 0.1 to 12 hours, and relative to

a reference temperature T_o a difference T_k-T_o ranges from 20-150°C, and wherein said reference temperature T_o is provided as a function of water content W_o by a correlation:

W_o(%)	T_o(°C)
10	98
15	55
20	23
25	-3
30	-24
35	-41
40	-55
45	-67
50	-78
55	-87
60	-95
65	-102
70	-108
80	-119
90	-129

wherein for water content W_o between indicated values are interpolated values for T_o and wherein said conditioning temperature T_k(°C) is always greater than -10°C, and

wherein the initial hydrolysis rate (H_o) of finished foodstuff, as measured based on an AOAC Method 2002.02 using the resistant starch assay kit from Megazyme, is

reduced by >10% compared to an analogous, conventionally manufactured foodstuff.